

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

BARBERA D'ASTI "BLINA"

Denominazione di Origine Controllata Garantita

GRAPE VARIETY: Barbera 100%.

PRODUCTION: 25.000 bottles.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks/hectare.

YIELD: 8.000 kg/hectare.

HARVEST: end of September, with manual picking.

VINIFICATION: 13-15 days maceration in the marc with pumping over 3 times a day at 26° C. Refinement in 50/100 hectolitre stainless steel vats with frequent pumping over. Alcoholic fermentation at 28-30° C and malolactic fermentation within December. Refinement in stainless steel vats with recurrent devatting until next September, when it is bottled.

AGEING: in bottles for about 5 months.
Ageing potential up to 5-8 years.

COLOUR: ruby red with marked purple reflections.

BOUQUET: intense, full and vinous with evident scents of plum, raspberry and juniper.

FLAVOUR: well-structured and smooth, with an elegant silky texture, that makes the wine pleasant and crisp. Well-balanced acidity and tannins are followed by an intense aftertaste with sensations of spices and red fruit.

